

Vergenoegd Cabernet Sauvignon 2000

Gold Medal at Coucours Mondial de Bruxelles 2004

Veritas 2003 - Silver

Deep, dark plum colour. Spicy minerally fragrances with attractive cherry fruit and toasty oak. A complex well structured palate with good fruit and wood integration. Firm lingering aftertaste. A small percentage of Cabernet Franc (3%) has been blended into this wine for complexity and distinctive pepperiness.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.49 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

2000 Vintage - Gold Medal at Coucours Mondial de Bruxelles 2004, Veritas 2003 - Silver, John Platter - ****, Wine Magazine - ***(*)

1999 Vintage - John Platter - ****(*), Wine Magazine ***

1998 Vintage - John Platter - ****, Wine Magazine - ***

1997 Vintage - John Platter - ***, Wine Magazine - ***

1996 Vintage - John Platter - ****, Wine of the Month Club "Winning wine for Cabernet Tasting,

Veritas Silver Medal, Michelangelo Awards "Silver Medal

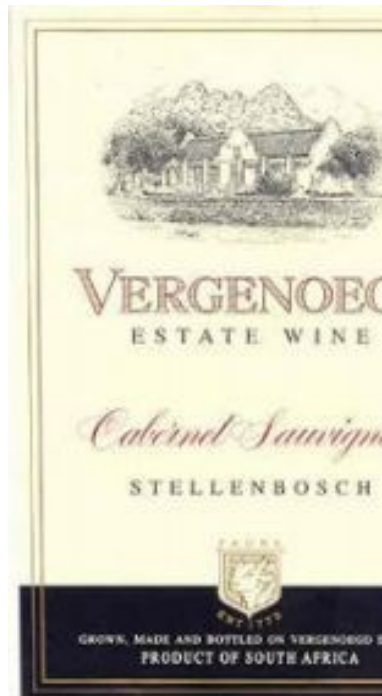
1995 Vintage - John Platter - ****, Veritas Gold Medal, Wine Magazine - ****

1994 Vintage - Veritas Silver Medal

1993 Vintage - Veritas Silver Medal

1992 Vintage - Wine Magazine - ****

1991 Vintage - Veritas Gold Medal



ageing : A well structured wine that traditionally starts off a little tight and closed but has the potential to open up as it matures over the next 10 - 15 years.

in the vineyard : This wine is blended from various Cabernet Sauvignon blocks ageing from 10 to 15 years planted in sandy top soil over a deep clay base interlayered with calcareous deposits. This restricts yields naturally, thus providing good quality grapes that ripen easily without losing too much of their natural acid. Irrigation is supplied in very dry summers, thus enabling the grapes to ripen easily without placing undue stress on the vines.

about the harvest: The grapes were harvested from the 7th - 20th of March 2000 at 24.5° Balling.

in the cellar : Maturation: 22 months in a variety of barrels, 43% New 300 liter French barrels, 32% New 225 liter French barrels, 8% New 225 liter French barrels, 17% 2nd Fill 225 liter French barrels.

Bottling Date: 24/06/2002

Vergenoegd Löw The Wine Estate

Stellenbosch

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